

PISTACHIO MADELEINE

Intermediate level

Single serve pistachio madeleine

MADELEINE BATTER

sugar	100g	Whip sugar with eggs .
eggs	130g	Incorporate flour ,VIGOR BAKING and the lemon zest.
all-purpose flour	115g	Incorporate well the butter and oil.
VIGOR BAKING	5g	Keep in the fridge overnight.
sunflower seed oil	120g	Mix well before pouring in the pastry bag.
unsalted butter 82% fat	30g	Pipe into the buttered madeleine mold and bake at 170ºC until golden color.
grated lemon zest	4g	

PISTACHIO CREAM

CHOCOCREAM PASTICCERA	50g	Mix together the two products
JOYPASTE PISTACCHIO PURA	25g	

FINAL COMPOSITION

Once the madeleines are cold, fill them in the back with the pistachio cream.
Dipp the back of the madeleine in the NOBEL PISTACCHIO and put them back in the mold.
Place them in the refrigerator for a few minutes.
Remove them and decorate with DAISY DOBLA.